

**26TH OCTOBER 2025** 

# **MENU**

### TO START WITH

Green olive and rosemary sourdough
Buttermilk soft roll
Homemade salted tahini butter and jam

### A PLATE OF SEAFOOD

Fresh oyster, octopus leg, black mussel, red snapper ceviche

### **A LITTLE SOUP**

Smoked haddock, green bean and leek soup with potato croquette

### THE STARTERS

Fritz Caesar salad prepared at your table

Pan-seared spice-dusted foie gras, duck rillettes, orange palm sugar
Butter poached tiger prawn, potato blinis, capsicum jam,
chilli butter sauce

#### THE MAINS

Roasted chorizo-marinated lamb leg, baked semolina gnocchi, rosemary jus

or

Oven-baked whole corn-fed chicken, sautéed morel mushroom and sweet peas, chicken jus

#### **ON THE SIDE**

Saffron rice Creamy spinach

#### THE DESSERT

Chef's Dessert Trolley

## RM220++ per person

For freeflow Champagne Lombardi Axiome Brut add RM450++ per person
All prices are subject to 10% service charge and the prevailing SST